FOODS AND BEVERAGES
426-20
1886
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RECORDED
Malted bread

A.D. 1886, 5th APRIL. N° 4747.

COMPLETE SPECIFICATION.

Improvements in the Manufacture of Bread.

I JOHN CARPENTER POOLEY of 37 Sion Hill Bath in the County of Somerset Gentleman do hereby declare the nature of this invention and in what manner the same is to be performed to be particularly described and ascertained in and by the following statement:—

This invention consists in the manufacture of bread from a combination of the ground products of wheat and malt prepared and used in the way and manner herein after described.

I prefer to use the ingredients in the following proportions viz, of whole wheat meal from which two pounds of bran out of sixteen has been separated, fourteen pounds; of wheat flour fourteen pounds; of wheat bran two pounds; of malt flour one pound, of salt four ounces, of yeast and of water a sufficient quantity.

I first set the sponge with wheat flour, yeast and water in the usual way known to Bakers: I next put the bran into a suitable vessel and pour on it one full quart of water at a temperature of 175 degrees F. cover it and set by for not less than an hour. I then strain and press the liquor from the bran.

I next put the malt flour into a suitable vessel, add to it the liquor strained from the bran, and apply heat until the mixture attains the temperature of 175 degrees F. stirring it all the time, and then set it aside to cool.

When the sponge is ready and the melted malt cool enough I mix them together and add the remaining water with the salt previously dissolved in it and well mix these, and then add the wheat meal and the remaining wheat flour, and make the whole into a good dough, which I divide into portions place them in tins prove and then bake them in the usual way.

Within the last few years there have been endeavours made to improve the qualities of ordinary bread by bringing into use in its manufacture those important ingredients which are commonly removed from the wheat flour in the process of milling being attached to or contained in the outer integument of the grain called the bran.

Hitherto the attempts have been confined to the use of the whole meal of the wheat grain ground to different degrees of fineness; but there have been found various objections to this plan amongst others the irritation produced by the insoluble and indigestible bran and also the unpleasant appearance of the bread containing the bran; these together have greatly prevented its general adoption.

[*Price 4d.*]

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Pooley's Improvements in the Manufacture of Bread.

In the process now introduced the whole of the valuable ingredients contained in or attached to the bran are dissolved by macerating the bran in water at the given temperature and the infusion is employed in the manufacture of the bread.

By this means these valuable ingredients of the wheat grain are secured for the bread without the necessity of consuming the insoluble bran, and thus the bones nerves and muscles of the human frame are supplied with all the nourishment that wheat can give and in the most agreeable form.

In addition to the above named advantages this bread contains a small proportion of malt carefully prepared whereby the nourishing and digestive powers of this bread are largely increased, its taste improved and its power to keep sweet and moist secured.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed I declare that what I claim is:—

The manufacture of bread from a combination of ground wheat and ground malt prepared and used with infusion of bran substantially as described.

Dated this 5th day of April 1886.

CARPMAEL & Co.,
Agents for the Applicant.

LONDON: Printed by EYRE AND SPOTTISWOODE,
Printers to the Queen's most Excellent Majesty.
For Her Majesty's Stationery Office.

1886.